



# Members' Bar Menu

## Entree

- TODAY'S SOUP** 10.0  
served w/ toasted sourdough
- SALT AND PEPPER CALAMARI FRITTI** 15.0 (gf)  
w/ dill aioli
- SYC SPICY BUFFALO WINGS** 15.0 (gf)  
w/ ranch dressing
- LEEK & GRUYÈRE CROQUETTES** 13.5  
w/ aioli, snow pea tendrils
- FRIED STICKY BEEF** 22.0 (gf)  
w/ green mango & palm sugar dressing
- CRISPY BATTERED PRAWNS** 19.0  
w/ slaw sweet chilli
- PUMPKIN CROQUETTES** 14.0 (vg)  
w/ rocket salad & tomato relish (3pcs)
- OYSTERS NATURAL** 22.0 half / 34.0 dozen (gf)
- OYSTERS KILPATRICK** 24.0 half / 38.0 dozen

## Focaccia *served w/ salad*

- CHICKEN, AVOCADO & CHEESE** 13.5
- RED PEPPER, OLIVE & SPINACH** 12.0 (vg)
- BACON, LETTUCE, AVOCADO, TOMATO & AIOLI** 14.0

## Salad

- TRADITIONAL CAESAR SALAD** 19.5  
*add chicken* 5.0
- BLACK RICE SALAD** 20.0 (vg) (gf)  
w/ roasted pumpkin, avocado, quinoa, mint, heirloom tomatoes & harissa dressing  
*add baked eggplant w/ sweet miso glaze* 6.5
- KOREAN FRIED CHICKEN SALAD** 19.0 (gf)  
w/ spicy kochujang mayonnaise & snow pea tendrils
- SOBA SALAD** 20.0 (v)  
w/ soba noodle, edamame, salad & soy mirin dressing

## For the Kids *under 12 years old*

- BATTERED FISH & CHIPS** 9.0
- SPAGHETTI BOLOGNAISE** 9.0
- CHICKEN STRIPS & CHIPS** 9.0
- CHEESE BRISKET BURGER** 9.0
- MARGHERITA PIZZA** 9.0
- VANILLA ICE-CREAM** 5.0  
w/ chocolate topping
- KIDS COMBO** 14.0  
Any kids meal, vanilla ice cream & soft drink

## House Baked Pizza

- PEPPERONI** 19.5  
Spanish onion, tomato, chilli & cheese
- MARGHERITA** 18.5 (v)  
bocconcini, basil, tomato & E.V.O
- CAPRICCIOSA** 19.5  
ham, Kalamata olives, tomato & cheese
- CHICKEN** 20.0  
sundried tomato, avocado & cheese

## Sides

- SEASONAL VEGETABLES** 8.0
- BOWL OF FRIES** 8.0
- ROCKET SALAD** 10.0 (gf) (v)  
drizzled w/ balsamic, pear & parmesan

## Race Day Snacks

A snack menu is offered on Wed, Sat & Sun from 3-6 pm  
The menu will be displayed on the food servery counter

## Mains

- SPAGHETTI BOLOGNAISE** 20.0 *half serve* 13.0
- BEER BATTERED FISH & CHIPS** 24.5 *half serve* 15.5  
w/ salad
- CHICKEN PARMIGIANA** 26.0  
panko crumbed w/ salad & chips
- BEEF BRISKET BURGER** 25.0  
slaw, American cheese, gherkins, brioche bun horseradish mayonnaise, Texas sauce & chips
- PUMPKIN CROQUETTE BURGER** 20.5 (v)  
in a brioche bun w/ tomato, Japanese mayonnaise, spicy kimchi, rocket & chips
- OKONOMIYAKI PANCAKE** 22.0 (vg)  
w/ shiitake mushrooms, cabbage, carrot, tonkatsu sauce & vegan wasabi mayonnaise
- BARRAMUNDI** 32.0 (gf)  
w/ Singapore sauce on black rice salad
- PORTERHOUSE STEAK** 250g 32.0  
w/ your choice of traditional sides & sauce

## Share Plates for two

- TASTE PLATE** 29.5
- SEAFOOD PLATE** (Market Price)  
crafted daily by our chefs. See wait staff  
**minimum of two people. Available Wed-Sat and Sunday lunch**

## Mains

- DUCK L'ORANGE** 35.0 (gf)  
w/ whipped mash potato, braised cabbage, lardons, jus & orange herb salad
- POKE BOWL TERIYAKI CHICKEN** 19 (gf)  
w/ rice, edamame, avocado, cucumber, wasabi sesame seed & nori
- GNOCCHI RAGU** 26.5 (v)  
w/ tomato, mushroom & cream
- OVEN-BAKED MISO SALMON** 30.0  
w/ green tea soba noodle, edamame, salad & soy mirin dressing

## Desserts

- CHOCOLATE MOUSSE** 15.0  
w/ Oreo dirt rhubarb and fruit of the forest sorbet
- PROFITBURGER** 14.50  
w/ tiramisu ice-cream, floss & coffee anglaise
- SAFFRON MANGO PUDDING** 13.5  
w/ honeycombed and coconut ice-cream \*
- TRIO OF CHEESE** 20.0  
w/ double brie, aged cheddar, blue & fig jam chutney
- DESSERT TASTE PLATE** 28.0  
for two (please allow 20 mins)
- TRIO OF SORBET** 11.0 (vg)



## Daily Specials



Monday (lunch & dinner)	Tuesday (dinner)	Wednesday (lunch & dinner)	Thursday (dinner)	Friday (dinner)	Saturday (lunch & dinner)	Sunday (lunch & dinner)
<b>FISH OF THE DAY</b> 20.0	<b>STEAK NIGHT</b> 20.0	<b>CURRY IN A HURRY</b> 18.0	<b>TWILIGHT MENU</b>	<b>THAI INSPIRED LAMB SHANK</b> 22.5 w/ whipped potato	<b>KIDS DAY</b> Kids meal + ice cream + drink 10.0	<b>ROAST OF THE DAY</b> 20.0

(v) vegetarian / (vg) vegan / (gf) gluten-free / (df) dairy-free- whilst every effort is made to ensure menu items are gluten-free, this cannot be 100% guaranteed as meals are prepared in a kitchen which is not a gluten-free environment  
The Members' Bar trades for lunch & dinner 7 days per week. Trading hours on public holidays will be determined as appropriate and by patronage.